

ANNE OF GREEN GABLES

DEVOURING TEMPTING
NO-BAKE DESSERTS

QUICK, SIMPLE
AND DELICIOUS
HOMEMADE RECIPES

by
**RONNY
EMERSON**



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Quick, Simple and Delicious Homemade Recipes

By: Ronny Emerson

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Introduction:



Do you find it difficult to achieve quality when it comes to creating no-bake desserts at home? A long-awaited compilation of no-bake desserts is included in this cookbook. All of the dishes are masterpieces that have been developed to help one prepare delectable dishes for loved ones. The nicest aspect about the cookbook is that it includes a wide range of desserts that were only available at restaurants. These delectable recipes will tempt you to bring the flavors of multiple cuisines to your own kitchen.

Being no-cook and no-churn desserts, these summer showstoppers will surely please you and your guests. All the recipes are sweet and majestic. They will keep your oven cool this weekend. The writer says Anne has as many shades as a rainbow and each shade is the prettiest while it lasts. Similarly, this cookbook features 30 distinct desserts and each one of them is more tempting than the previous one.

Rice Pudding

1. Banana no-bake split fluff



This banana no-bake split fluff is a hit dessert for any type of get-together. Diana will definitely fall in love with it, if Anne is able to make this mouthwatering dessert.

Serving size: 12

Cooking time: 10 minutes

Ingredients:

- Condensed milk (sweetened) (14 ounces)
- Whipped topping (12 ounces)
- Cherry pie filling (21 ounces)
- Banana chunks (3)
- Drained and crushed pineapple (8 ounces)
- Chopped nuts (1/2 cups)

Instructions:

Take a large sized bowl and blend the whipped topping with condensed milk until well-combined.

Add the crushed pineapple, banana slices, chopped nuts and the cherry pie filling. Keep some nuts for garnishing.

Use your hand to mix all the ingredients. Serve immediately after chilling the dessert.

2. Oreo Fluff



This delicious Oreo-flavored fluff is waiting for you. A sweet and simple dessert that is an absolute favorite of everyone. The sweetness of this dessert is similar to the relationship between Anne and Diana.

Serving size: 12

Cooking time: 10 minutes

Ingredients:

- Creamy Cheese (8 ounces)
- Condensed Milk (sweetened) (14 ounces)
- Whipped topping (16 ounces)
- Crushed Oreos (16)

Instructions:

Use a stand mixer to blend condensed milk and creamy cheese. Make sure to blend at high speed for about 1 minute. (Hand blender will take 3 to 5 minutes to mix the contents)

Remove the bowl from the mixer and fold in the whipped topping.

Place crushed Oreos at the top and mix until fully absorbed. (You can also use some of the crushed Oreos for sprinkling on top)

Eat immediately or wait until its chilled.

3. Caramel flavored shortbread Pie



Can you think of something more refreshing than a chilled and silky smooth, no-bake cheesecake? This mouthwatering dessert is the solution to fight a hot summer. The way Anne always turns to Matthew, you can turn to this recipe for a perfect pie.

Serving size: 8

Cooking time: 15 minutes

Ingredients:

Shortbread Crust

- Shortbread cookies, roughly broken (2 cups)
- Melted Butter (1/2 cup)
- Granulated sugar (1/3 cup) (optional)

Caramel Filling

- Softened Cream cheese (16 ounces)
- Caramel Flavored dessert topping (1/2 cup)

- Vanilla Extract (1/4 cup)
- Thick cream (1/4 cup)
- Whipped topping (optional)

Instructions:***Shortbread Crust***

Use a medium sized bowl to mix butter, shortbread crumbs, and sugar. After combining, press it into the bottom. Make sure it's hardly up from the sides of a pie plate.

Caramel Filling

With the help of electric mixer, beat the caramel topping, vanilla and cream cheese in a large sized bowl.

Slowly blend the heavy cream until fully mixed.

Beat on medium to high speed for about 2 minutes. Wait until it is fluffy.

With a help of spoon, place the mixture into the crust.

Whipped topping can also be added.

Refrigerate for about 3 hours.

Before serving, don't forget to sprinkle caramel topping along with shortbread crumbs.

4. Lemon Mousse



This dangerously delicious dessert can be the perfect solution for the summer. A sweet and tangy lemon mousse will impress your guests and make them crave for your homemade dessert forever! The way Anne and Diana are devoted to each other, you need to devote yourself to get the flavors of this dessert right.

Serving size: 4

Cooking time: 10 minutes

Ingredients:

- Softened Cream Cheese (12 ounces)
- Confectioners' Sugar (1 cup)
- Lemon Juice (1/4 cup)
- Salt (a pinch)
- Whipped topping (1 cup)
- Lemon wedges
- Shortbread cookies (finely crushed) (1 cup)

Instructions:

Use a large sized bowl to beat the cream cheese until it is fluffy and light.

Add in the salt, powdered sugar, lemon juice and beat until the mixture is fully combined.

Take the whipped topping and fold it in

If you desire to use shortbread crust, equally divide it between the 4 dessert

Fill the lemon mouse into the cups and refrigerate uncovered till it gets thick.

Just before serving, add lemon wedges and whipped topping on the top.

5. Chex Cookies



These are the cookies for you if you want a yummy sweet snack without turning the oven on. They taste almost identical to a special-k bar, with little minor differences. Anne's rivalry with Gilbert keeps her motivated throughout her career. You can also use this recipe to motivate yourself into making chewy cookies.

Serving size: 36

Cooking time: 10 minutes

Ingredients:

- Granulated Sugar (1 cup)
- Corn Syrup (1cup)
- Vanilla (1 teaspoon)
- Peanut Butter (creamy) (1 ½ cups)
- Chex Cereal (5 cups)
- Mini marshmallows (2 cups)

Instructions:

Using a parchment paper, line the two cookies sheets. Set aside

Combine the sugar, vanilla, and corn syrup in a big saucepan. Let the mixture to boil while constantly stirring.

Gently whisk a bit of salt along with peanut butter until all of the peanut butter is dissolved. Turn the heat off.

Toss in the Chex cereal and mix thoroughly to coat each piece.

Add in the marshmallows and mix until they are completely incorporated. Don't take too long, as the marshmallows will begin to melt

Scoop mounds of the Chex mixture onto the cookie sheet with a 2-tablespoon scoop. Because they don't spread much, you can put them near together.

Set aside for 30 minutes to allow them to firm up.

Store within an airtight container in layers.

6. Peanut Butter Cookies



You'll adore these incredibly simple cookies. Anne is sweet but when she needs to be firm, she holds her ground the way she did with Gilbert. In the same way, these cookies are packed with a peanut butter taste and have the perfect sweet-salty balance. There's a reason this cookie is a classic: it's delicious!

Serving size: 24

Cooking time: 10 minutes

Ingredients:

- Nutter butter (30)
- Warmed Peanut Butter (creamy) (1 cup)
- Instant Vanilla flavored pudding (2 boxes)
- Whipped topping (16 ounces)
- Peanut butter, roughly broken (10 small cups)

Instructions:

Use a 9x9 sized pan to pour out ½ Nutter butters in a level flat layer.

Drizzle ½ heated peanut butter over the top, spreading it evenly.

Spread a layer of ½ vanilla pudding over the top of peanut butter.

On the top of pudding, gently spread ½ whipped topping.

Repeat the layering process, beginning with additional layer of the Nutter Butters.

Sprinkle the roughly broken peanut butter cups on the top to finish.

Prior serving, chill the dessert for about 35 minutes to overnight.

7. Lemon Blueberry Heaven



This dessert is ultra-easy and is usually a hit within the crowd! Pleasing the dessert lovers with its soft and creamy texture, makes it the perfect homemade dish. Every bite of this will give you a different yummy taste. Anne thinks this world is interesting, just like this dessert.

Serving size: 24

Cooking time: 4 hours 20 minutes

Ingredients:

- Instant lemon flavored pudding (1 pack)
- Milk (1 ½ cups)
- Sour cream (1 cup)
- Angel Food cake (1)

Topping

- Blueberry flavored pie filling (1 can)
- Whipped topping (8 ounces)

- Lemon zest (1 tablespoon) (optional)

Instructions:

Slice angel food cake into the cubes

Pudding

In a large sized bowl mix the sour cream, lemon pudding, and milk using a hand-held mixer. Make sure to beat the mixture on medium to high speed for about 2 minutes. Set aside

Assembling of the dessert

Arrange ½ of the sliced cubes in a layer within a 9x13 sized baking dish.

Top the cubes with ½ of blueberry filling.

Use the blueberry filling to cover the rest of the angel food cake.

Use whipped topping on the pudding layer in dollops. Use an offset spatula to spread the layers evenly.

Spread the leftover blueberry filling on the whipped topping. Gently use the leftover of the blueberry filling to spread on the whipped topping. You can also garnish it with the lemon zest.

Keep it in the refrigerator for about 3 to 4 hours. Serve cold.

8. Viennetta



It's a huge success and one of the most significant achievements in the dessert world. Viennetta is always delicious! With just minimal of effort, you can have a mouthwatering dessert in front of you. The way Miss Muriel is a role model for Anne. In the same way, this recipe will be a guide for you.

Serving size: 8

Cooking time: 20 minutes

Ingredients:

- Vanilla ice-cream (8 cups)
- Crumbled readymade chocolate brownies (600 grams)
- Dark chocolate (finely shaved) (150 grams)

Instructions:

Keep the ice-cream at room temperature for about 10 minutes to soften it slightly.

Gently make an even layer of the crumbled chocolate brownies at the base of a 15.5 x 25cm sized cake pan. With a help of a palette knife, cover the brownies with ice-cream smoothly.

Keep the pan in refrigerator to chill for about 4 hours or until it is firm.

9. Mango Passionfruit ice cream pavlova cake



This delicious pavlova dessert is simple to make and will melt in the mouth! Every bite delightfully encapsulates all the flavors of summer, covered with the whipped cream, passion fruit curd, lime, and mango. It's ideal for family get-togethers or any happy moment.

Serving size: 12

Cooking time: 35 minutes

Ingredients:

- Passion Fruit (12)
- Food color (yellow) (a few drops)
- Softened Vanilla Flavored Ice-cream (4 L)
- Readymade pavlova base (500 grams)
- Caster Sugar (1/2 cups)
- Thinly sliced mangoes (ripped) (2)
- Thickened cream (should be whisked until stiff peaks form) (300ml)

- Bourbon (1/3 cup) (optional)

Instructions:

Place the pavlova on the tray lined with a parchment paper. In a mixing bowl, gently blend food coloring, pulp (8 passion fruit), and ice-cream. To solidify, place in the freezer for about 30 minutes.

Over the pavlova, gently place a ring of a 25cm spring form cake pan. Ensure that the ring has been sealed. Use the ice-cream mixture on top of the pavlova. Refrigerate overnight.

Before serving, take a saucepan and add sugar, pulp (from the rest of the 4 passion fruits), and bourbon (if using). Place it over a medium flame. Stir constantly to let the sugar dissolve. Next, let the mixture simmer and cook for about 6 to 8 minutes. Make sure the mixture is thick. Finally, remove from the heat and chill.

Move pavlova to a serving platter, wipe the outside of the ring shape with a heated cloth, and remove the spring form carefully. Apply a layer of cream on the cake and then a layer of mango on top. While serving, drizzle with passionfruit caramel.

10. Almond butter and chocolate slice



No one feels like turning the oven on in this scorching summer. These Rich and creamy No-Bake Chocolate and Almond Butter Bars are an easy solution to your craving. They're smooth and will melt in your mouth, moreover, they are handmade with just a few nutritious ingredients! Almond and Chocolate are the perfect match, just like the way Miss Rachel and Thomas are perfect for each other.

Serving size: 12

Cooking time: 20 minutes

Ingredients:

- Shortbread Biscuits (300 grams)
- Chopped butter (unsalted) (180 grams)
- Almond meal (1/3 cups)
- Almond spread (crunchy) (300 grams)
- Almond Kernels (200 grams)
- Icing sugar (sifted) (1 ½ cups)
- Chopped dark chocolate (500 grams)

- Sunflower oil (2 ½ tablespoons)

Instructions:

Line the lamington pan with a baking sheet

2.To prepare the bottom, Use a food processor to chop the almond meal, almond kernels (50 grams), and shortbread. Place in a large container.

3.In a medium sized saucepan, combine the almond spread, icing sugar, and butter. Place it over a medium flame to cook and stir constantly.

4.Next, let the mixture simmer. Add into the shortbread mixture to blend. With a palette knife, smooth the mixture into the prepared pan. Allow 30 minutes for chilling.

5.Place the oil and chocolate inside a bowl (heatproof). Set the bowl on top of a saucepan filled with simmering water (make sure the bowl isn't touching the water). Then, stir until the chocolate melts.

Add the rest of the almond kernels to the base and pour the chocolate on top. Chill for about 2 hours until set. Finally slice it into bars and enjoy!

11. Gingerbread trifle



In less than a thirty minutes, you can make a delectable no-bake dessert. This recipe is bursting with flavors. The way it has so many layers; the layers in Anne's character begin to unravel towards the end of the story.

Serving size: 12

Cooking time: 25 minutes

Ingredients:

- Thickened Cream (900 ml)
- Gingerbread biscuits, roughly broken (200 grams)
- Caramel sauce (1 cup)
- Icing sugar (sifted) (1/3 cup)
- Marsala (90ml)
- Gingerbread cake (900 grams)
- Cinnamon (1 ½ tablespoons)
- Sour cream (250 grams)

Instructions:

Equally distribute the thick cream into the two bowls. In a separate bowl, stir the caramel sauce until it thickens. In the second dish, whisk the icing sugar and sour cream together, until thickened.

Cut the cake into thick slices of about 2cm and put 1/3 of them in the base of a 3L trifle pan. Sprinkle 1/3 of the cinnamon and Marsala along with 1/4 of the bread crumbs on the top.

3. Place 1/3 of caramel sauce on top, followed by 1/3 of the creamy mixture.

Proceed with the leftover biscuit crumbs and repeat the topping process twice more.

12. No-bake chocolate cheesecake



This no-bake chocolate-flavored cheesecake is not only amazingly rich and fantastic, but it's also incredibly simple to create. Mrs. Barry has set strict rules for her children. Sometimes following rules are essential. Follow the easy recipe to get a perfect cheesecake!

Serving size: 8

Cooking time: 4 hours 25 Minutes

Ingredients:

- Mascarpone (350 grams) (at room temperature)
- Digestive Biscuits (300 grams)
- Melted and unsalted butter (150 grams)
- Fresh ricotta (350 grams)
- Vanilla Extract (1 teaspoon)
- Dark chocolate (300 grams)
- Icing and Sifted sugar (1/3 cup)
- Coffee liqueur (1/4 cup)

Instructions:

With a help of the food processor, grind the biscuits into crumbs. Also, mix the pulse and melted butter. Place the mixture in a tart pan while pressing it along the sides and the base. Refrigerate for about 30 minutes, or until solid.

Using a food processor, blend the ricotta until thick. Put the processed ricotta inside a bowl. Next fold in vanilla, icing sugar, mascarpone, and liqueur.

Chop 1/2 chocolate and then fold it into the mixture. Place the filling in a tart shell and refrigerate for almost 1 hour.

Place chocolate inside a bowl (heatproof). Set the bowl on top of a pan filled with simmering water (make sure the bowl isn't touching the water). Stir until the chocolate melts. After the chocolate is melt, place it in a flat tray to harden.

Use a vegetable peeler or a sharp knife to create strokes on the top of the chocolate. That will give you long, rough shards.

After removing your tart from the pan, transfer it to a serving plate. Finally, use the chocolate shards to decorate the tart and enjoy!

13. Blueberry cheesecake



Without using your oven, you may make a gorgeous dessert. With a tinge of lavender, this dessert is elevated to new heights. Tangy and sweet – just like Anne.

Serving size: 8

Cooking time: 2 hours 5 minutes

Ingredients:

- Blueberries (300 grams)
- Arrowroot (1 teaspoon)
- Mascarpone (400 grams)
- Shortbread Biscuits (250 grams)
- Melted and Unsalted butter (80 grams)
- Cream cheese, softened (250 grams)
- Lavender sugar (2 tablespoons)
- Blueberry jam (1/4 cup)

Instructions:

Use a food processor to crush the shortbread. Blend in the butter until smooth. Place the mixture in a pan and let refrigerate for about 15 minutes or until it is firm.

With a help of the electric beaters, whisk lavender sugar (1 tablespoon), mascarpone, and cream cheese. Next, spread in the pan and freeze for approximately 1 hour.

In the meantime, take a saucepan and add the jam, blueberries (1/2 of it), and the rest of the sugar. Place it over medium heat and add 2 tablespoons of water. Begin to cook while stirring for about 2 to 3 minutes. Cook until the berries begin to burst. After that, add in the rest of the berries and stir.

Then, take another small sized bowl and mix some cold water with the arrowroot. Stir the mixture into the berries. Cook for another 30 seconds and make sure the sauce gets thick. Once removed from heat, cool it completely.

Take the cake out from the pan and serve it with a topping of blueberry sauce.

14. Walnut and Chocolate slice



This delicious no-bake slice is created with walnuts and chocolate. Prepare it for Christmas or Easter and you'll get the best edible present ever. The way Charlie is charmed by Anne, you will be awe-struck this dessert.

Serving size: 24

Cooking time: 2 hours

Ingredients:

- Dark Chocolate (240 grams) + Melted Chocolate (to drizzle)
- Coffee and Milk biscuits, broken (250 grams)
- Unsalted Butter (125 grams)
- Desiccated coconut (1/2 cup)
- Coco powder (1 tablespoon)
- Walnuts (1 cup) + Walnut Halves (24) (for decorating)
- Golden syrup (2 tablespoons)
- Egg (1)

Instructions:

1. Use a baking sheet to line the lamington pan.

In order to make crumbs, use a food processor to blend the cocoa, coconut, nuts and biscuits. Place the crumbs into a bowl. Melt the chocolate (120g), Butter (2 tablespoons) and golden syrup over low flame.

3. Add an egg to the crumbs, and then place the mixture in the pan. Freeze until firm.

4.. Above low heat, melt the remaining butter and chocolate in a pan until thick. Next, spread it over the slice. To make 24 squares, split the top using a knife. Cool until firm, then add an additional nut to the middle of each square.

5. Slice it and serve with more chocolate sprinkled on top.

15. Salted caramel, coconut, and Cashew fudge



This isn't your typical caramel fudge; it's tempting and packed with nutritious deliciousness. Jane is imaginative and ambitious. Take notes from her personality to get some dedication to make this fudgy dessert.

Serving size: 20

Cooking time: 5 minutes

Ingredients:

- Salty pink flakes (a pinch of it)
- Bean Vanilla Paste (2 tablespoons)
- Coconut Sugar (50 grams)
- Roasted Cashews (200 grams)
- Shredded coconut (100 grams)
- Maca powder (20 grams) (optional)
- Coconut Oil (60 grams)

Instructions:

Place all ingredients in the Thermomix bowl and blend on speed 6 for 3-4 minutes at 37°C. Scrape down the sides of the bowl as needed. The mixture should be very liquid.

Use a baking paper to line the small loaf tin. Add the mixture inside it. Then, drizzle extra salt flakes on the top.

Refrigerate or freeze until firm. Serve by cutting into squares.

16. Peanut Butter Cups



We've all experienced our cravings: salty, sweet, and everything in between. Have you ever craved both at the same time? Sometimes you simply need a sweet-salty fix, and you can always count on a Reese's cup to provide it. You may also make your own! These are a lot easier to make than you might expect, with only three materials and simple instructions. Anne says you need to use big words to express big ideas. Why use words when you can use ingredients to showcase you're cooking talent?

Serving size: 6

Cooking time: 10 minutes

Ingredients:

- Sifted powdered sugar (3 tablespoons)
- Peanut butter (creamy) ($\frac{1}{2}$ cup)
- Melted chocolate (1 cup)

Instructions:

Use 6 liners to prepare your cupcake tin. Take a large-sized bowls and stir the powdered sugar with peanut butter until smooth.

Spread chocolate (1-2 tablespoons) at the bottom of every cupcake liner. Next, add a dollop of the peanut butter mixture (1-2 teaspoons) over the chocolate.

Then, cover with more chocolate on top and smoothen it out. Until the chocolate gets hard, let the cups remain inside the refrigerator (at least an hour).

After removing the cups from the liners, serve them and enjoy!

17. Cereal chocolate treats



Cereal and chocolate are both all-time favourites. Imagine the fusion of flavours once both these ingredients are combined? This sweet treat would be a part of Anne's imaginary world too.

Serving size: 9

Cooking time: 5 minutes

Ingredients:

- Chocolate candy (1 cup)
- Marshmallow (2 ½ cups)
- Puffed rice cereal (3 cups)

Instructions:

Use a cooking spray to prepare a square shaped baking dish. Meanwhile, melt the marshmallows inside a non-stick pan over medium to high heat. After melting the marshmallows, combine them with chocolates and rice cereal. Stir well until fully assembled.

Take your prepared baking dish and add a spoonful of the mixture inside it.
Use a spatula to flatten the top.

After cooling for about 30 minutes, cut it into squares and enjoy!

18. Chocolate brownies



These no-bake chocolate brownies are really simple to prepare. Even though they're made with only a few store-bought ingredients, these delectable delights taste luxurious and fudgy! Anne doesn't want to cheer up because she thinks it's nice to be miserable. Who wouldn't cheer up while eating these delicious brownies?

Serving size: 16

Cooking time: 15 minutes

Ingredients:

- Dried raisins (160 grams)
- Unsalted peanuts (150 grams)
- Cocoa powder (4 tablespoons)
- Dark chocolate chips (50 grams)
- Vanilla extract (1 teaspoon)

Instructions:

Use parchment paper to line the sides and bottom of a square shaped baking tin.

Pour just enough boiling water over the raisins placed inside a glass bowl to cover them. Let them soak for about 10 minutes so that the raisins plump up. Keep the raisin water after draining the raisins.

Next, take a food processor, and combine the peanuts, raisins, cocoa powder, vanilla and chocolate chips. Keep processing until the ingredients are well blended and the mixture holds together. If the mixture isn't adhering together, add a splash of the reserved raisin water and process once more.

Take the prepared baking tin and add the sticky mixture inside it. Use your finger tips to press down the mixture and flatten the top. Ensure that the tin's bottom is lined evenly.

Put the baking tin inside the refrigerator overnight.

The next morning, remove it from the fridge and after taking it out from the baking tin cut into squares. Serve and enjoy!

19. Peanut Butter Flavored Energy Bites



5 Ingredient Peanut Butter Energy Bites that don't need to be baked. A nutritious, protein-rich breakfast or snack! These Peanut Butter Energy Bites are sweet enough to be considered dessert. These are great for warding off the mid-afternoon munchies and the dreaded energy slump. Anne feels it's delightful to have ambitions and similarly, it's delightful to have this dessert too.

Serving size: 12

Cooking time: 10 minutes

Ingredients:

- Peanut butter ($\frac{2}{3}$ cup)
- Chocolate chips (semi-sweet) ($\frac{1}{2}$ cup)
- Oats (1 cup)
- Grounded flax seeds ($\frac{1}{2}$ cup)
- Honey (2 tablespoons)

Instructions:

Gather all your ingredients and combine them inside a medium sized bowl. Stir and make sure they are well-combined.

Place the mixture inside the refrigerator for about 15 to 30 minutes to make it easier for you to roll them.

Next, roll them into 12 bites and serve!

20. Oatmeal Chocolate Bars



These quick chocolate oatmeal bars are thick and chewy, and they don't even need to be baked! They're a nutritious no-bake dessert recipe made with rolled oats and peanut butter that's done in 10 minutes—and they're secretly healthy! Gluten-free and vegan. The writer describes Anne's eyes as beautiful and loving. This dessert will remind you of her.

Serving size: 24

Cooking time: 10 minutes

Ingredients:

- Rolled oats (3 cups)
- Chocolate chips (1 ½ cups)
- Peanut butter (1 cup)
- Maple syrup (½ cup)
- Coconut oil (¼ cup)

Instructions:

Take a parchment paper and line a deep baking tray or a baking dish with it. Set aside.

Then, in a large sized mixing bowl, add the rolled oats. Keep the bowl aside.

Next, take a stovetop or a microwave safe bowl, and combine the rest of the ingredients. Heat them until they have melted. Remove them from the stove/microwave and whisk until everything is fully incorporated.

Pour the peanut butter/chocolate mixture on top of the oats and mix to assemble fully. Then, transfer the mixture into the prepared baking dish and let it refrigerate for about 30 minutes. Once firm, remove from the refrigerator and cut into small bars.

21. Coconut Chocolate Bars



You won't be able to stop at just one of these quick keto chocolate coconut bars, which only require 4 ingredients and 5 minutes to prepare. A 5-minute, simple sweet tooth-satisfying meal. These coconut chocolate bars are the best and healthiest way to enjoy the chocolate coconut combination because they don't require baking and are sugar-free! A quick and easy 5-minute recipe to satiate your sweet cravings. The author writes that life is worth living with a laugh. You don't need a laugh when you've got these chocolate bars to savour.

Serving size: 12

Cooking time: 10 minutes

Ingredients:

- Shredded coconut (unsweetened) (3 cups)
- Melted coconut oil (1 cup)
- Maple syrup ($\frac{1}{4}$ cup)
- Chocolate chips (1 to 2 cups)

Instructions:

Take a parchment paper and line a large sized loaf pan or square shaped pan with it. Set aside.

Take a large sized mixing bowl and add all the ingredients inside it. Mix well. Then, pour the batter inside the lined pan. Using your wet hands to press the batter into place. Let it freeze or refrigerate for about 30 minutes to let it become firm.

Melt the chocolate chips and dip every coconut bar inside the melted chocolate. Coat evenly. After that, repeat the process with all of the bars until they are evenly coated.

Once the chocolate firms up after refrigerating, serve and enjoy!

22. Cake Bites



Cake bites are a simple gluten-free dessert, but this recipe could be the simplest of all time! Only 5 simple items are required. Plus, it's a NO-BAKE dessert! Your sweet tooth, a last-minute cookie exchange invitation, and more! Anne thinks this world is interesting and no one can stay sad in it. That's true. With these cake bites, your mood will stay uplifted.

Serving size: 30

Cooking time: 15 minutes

Ingredients:

- Cake mix (gluten free) (1 cup)
- Almond flour (fine) (1 ½ cups)
- Almond butter (creamy) (½ cup)
- White chocolate chips or dark chocolate (½ cup)
- Vanilla (1 teaspoon)

Instructions:

Take a large sized bowl and combine the almond flour and cake mix together. Make sure the mixture is not clumpy once fully combined.

Chop the chocolate into bits or you can use the white chocolate chips. Add ¼th cup to the mixture. Next, add the almond butter and stir all the ingredients together.

Gradually drizzle in the maple syrup. Then, using a spoon or your hands, combine everything. Add some more almond flour if the batter remains runny. Add the vanilla extract (if using) and mix thoroughly with your hands again. Take a parchment paper and line the baking sheet with it.

The remaining half of your chocolate should now be melted. If using melting chocolate, melt 1 minute at a time in the microwave until completely melted. You can coat them with white or dark chocolate and sprinkle another on top. Now, roll the mixture into 1-1.5 inch balls and place them onto the prepared baking tray.

Melt the chocolate and dip each gluten-free cake bite in it. Return to the cookie tray. Repeat until all of the items have been covered. Simply melt more chocolate if you run out.

Finally, dip a whisk into the melted chocolate. Drizzle this over the bits before serving. If you've already used the white chocolate, you can use the dark chocolate.

Place them in the freezer for 20-30 minutes to harden before transferring them to an airtight container if not using straight away.

23. REESES SQUARES



Who doesn't love Reese? The way everyone finds Anne charming and they all love her; you'll also instantly fall in love with these Reese's squares.

Serving size: 36

Cooking time: 15 minutes

Ingredients:

- Cracker crumbs (1 ½ cups)
- Confectioners' sugar (3-3 ½ cups)
- Peanut butter (1 ½ cup)
- Milk chocolate chips (12 ounces)

Instructions:

Combine the peanut butter, crumbs and sugar. Mix well.

Next, add in the melted butter and blend until it's well combined. Take a pan and press the mixture inside it evenly.

Use a microwave to melt the chocolate chips. Spread the mixture containing peanut butter on top.

Let the Reese's squares chill until they are set. Finally cut them into bars and serve!

24. Ripe Cherry balls



Summer is all about cherries, and it's impossible to pass up a Ripe cherry bar. In a bite-sized mouthful, these delightful tiny Ripe Cherry balls burst with cherry and chocolate flavour. Put them in a bag and give them to your sweet-toothed friends for Christmas. You will certainly enjoy making this dessert because Anne also thinks you enjoy things once you're determined.

Serving size: 25

Cooking time: 20 minutes

Ingredients:

- Marie biscuits (250 grams)
- Cherry ripe Cadbury chocolate bars (3)
- Cocoa (1 tablespoon)
- Desiccated coconut ($\frac{3}{4}$ cup)
- Condensed milk (400 grams)
- Dark chocolate (100 grams)
- Red coloured sugar crystals ($\frac{1}{2}$ cup)

- Chocolate sprinkles (½ cup)

Instructions:

Take a food processor and blitz the cocoa, cherry ripe bars and biscuits to create a fine crumb. Then, transfer it into a bowl and add in the coconut. Stir well.

Take a small sized saucepan and place it over low heat. Next, stir in the chocolate and the condensed milk until the chocolate melts and the mixture becomes smooth. Pour it on top of the crumbs and mix to combine well.

After that, take another small sized bowls and combine the red coloured sugar crystals with dedicated coconut. Put the chocolate sprinkles inside a separate bowl.

With the help of damp hands, turn the cherry ripe mixture into small sized bowls. Roll them inside the chocolate sprinkles or the coconut mix and coat well. Serve and enjoy!

25. Mango and Raspberry Salad



This fruit salad will be delightful for your taste buds. It's a healthy dessert that you can munch on whenever you want. If desired, you can also add a splash of vodka inside. Anne gives a choice to be dazzlingly clever or divinely beautiful. One can be both, just like this dessert has both raspberries and salad.

Serving size: 4

Cooking time: 10 minutes

Ingredients:

- Cranberry juice (1 cup)
- Caster sugar (1 tablespoon)
- Ripe mango (1)
- Punnet raspberries (150 grams)
- Yoghurt or vanilla ice cream (to serve)

Instructions:

Take a small sized pan and let the sugar and cranberry juice boil. Once boiled, remove from heat and set aside to cool.

In the meantime, peel and slice the mango thinly. Transfer the mango slices into the large sized bowl containing raspberries.

Pour over the cranberry juice and add into bowls.

Serve the fruit salad with spoonful of yoghurt or ice cream scoops.

26. Affogato



This Italian dessert sounds fancy but it's the easiest one. A perfect fusion of ice cream and espresso. Anne's character is also a mix of sweetness and anger.

Serving size: 1

Cooking time: 5 minutes

Ingredients:

- Espresso (1 shot)
- Ice cream (1 scoop)

Instructions:

Use an espresso machine to prepare the espresso.

Add a scoopful of vanilla flavoured ice cream inside a mug.

Pour the espresso slowly over the ice cream using a circular motion. Serve and enjoy!

27. Chocolate mousse



Chocolate and water. That's all you'll need to make that delectably light yet astonishingly stable chocolate mousse we all like. Everyone will love this dessert; the way they love Anne.

Serving size: 4

Cooking time: 6 minutes

Ingredients:

- Dark chocolate (7 ounces)
- Water ($\frac{2}{3}$ cup)

Instructions:

Add chocolate and water in a saucepan. Whisk to melt the chocolate over a medium flame.

Next, transfer the mixture to a bowl resting on a pan filled with ice water.

Whisk to thicken the mixture. Transfer into ramekins once the consistency is similar to whipped cream. Serve immediately!

28. Toblerone mousse



A chocolate, creamy indulgence that is easy and quick to make. Anne thinks kindred spirits aren't scarce. Well, be one of them and share this dessert with your loved ones.

Serving size: 4

Cooking time: 2 hours and 30 minutes

Ingredients:

- Egg whites (4)
- Cream (600 ml)
- Toblerone bars (100 grams) (2)
- Cadbury flake bar (1)

Instructions:

Beat the egg whites to form hard peaks. Separate the cream into two bowls after whipping it.

Gradually fold in the egg whites into the bowl containing more cream. After melting the Toblerone bars, fold it into the bowl with egg whites and cream. Stir well.

Add all mixtures into the serving bowl. Layer the rest of the cream on top.
Break the flake chocolate bar and sprinkle it over as decoration.
Refrigerate to set and then serve!

29. Cookie Dough Coconut Balls



A quick and easy dessert which I stumbled onto accidentally! The way everyone loves to read Anne of Green Gables over and over again; you would want to make this dessert repeatedly.

Serving size: 12

Cooking time: 5 minutes

Ingredients:

- Pitted dates ($\frac{2}{3}$ cup)
- Coconut butter (1 $\frac{1}{2}$ tablespoons)
- Chocolate chips (as desired) (optional)

Instructions:

Use a food process to blend the coconut butter and pitted dates.

Assemble the mixture into one large ball.

Then, roll out into bars or tiny balls.

Place inside the freezer and once chilled enjoy!

30. Rice Pudding



A stunning creaming pudding that is perfect for winters when you eat it warm. This recipe is full of flavours, like Anne's mind that is full of imagination.

Serving size: 4

Cooking time: 50 minutes

Ingredients:

- Milk (2 cups)
- Sugar (2 tablespoons)
- White rice ($\frac{1}{4}$ cup)
- Salt ($\frac{1}{4}$ teaspoon)
- Cream ($\frac{1}{4}$ cup)
- Vanilla extract ($\frac{1}{4}$ teaspoon)
- Ground cinnamon (a pinch)
- Sultanas ($\frac{1}{3}$ cup)

Instructions:

Take a saucepan and gradually heat the milk to a boil. Add in salt, rice and sugar. Stir well.

Simmer while uncovered for about 45 minutes. Stir occasionally.

Next, remove from the heat. Then, add sultanas, vanilla and cream.

Transfer into serving dishes, cool and serve after sprinkling with some cinnamon.

Conclusion

Discover 30 delectable desserts with "Anne of Green Gables devouring tempting no-bake desserts." This cookbook will be your go-to one whenever you need to bake mouth-watering desserts instantly, without an oven.

Author's Afterthoughts

Merci!



The fact that you all have read this book means more than you know. However, I've seen how much feedback has helped me grow in the last few years. Those comments on things that I have unintentionally overlooked make me go back to the drawing board. I would love you to leave some feedback as well. This will be useful in making sure I churn out high-quality books for you all the time. Also, it doesn't hurt that your feedback will help guide those searching for the right book.

Thanks,
Ronny Emerson

About the Author

Ronny Emerson is mostly referred to as magic fingers. He has the unique ability to create the best dishes out of ordinary ingredients. This skilled culinary professional is recognized for his contributions to the creation of exceptional gastronomic delights. After he won his first cooking contest at 9, there was nowhere else to go but up. His father has always been his role model for cooking tasty dishes. It was under his tutelage that he grew to become the professional we know today.

Ronny travels around the world, where he samples different cuisine from diverse cultures. He cherishes the opportunity to enjoy the various flavors from these restaurants. With what he has learned on his travels, Ronny heads home to his base in New York, where he makes his unique recipes with a brilliant blend of these cultures. So far, he has found comfort in working for one of the top restaurants in the city as the executive chef. Ronny also loves to share what he comes up with in the kitchen.

